

# CHAPTER I

## INTRODUCTION

### 1.1. Background of Study

Nuggets are a beloved and popular food worldwide, known for their convenience and ease of preparation. Typically made from chicken or fish, nuggets offer a quick and tasty option for meals or snacks. These bite-sized delights have become a staple in many households, enjoyed by people of all ages. With their crispy coating and tender, juicy interior, nuggets provide a satisfying texture and flavour. Whether enjoyed on their own, dipped in sauces, or added to salads or sandwiches, nuggets offer versatility and endless possibilities. Their universal appeal and adaptability have made nuggets a go-to choice for those seeking a convenient and delicious meal option.

Usually nuggets are made of chicken or even fish that is why I decide to make nugget from duck meat. The used of duck meat in the making of nugget is really rare. Even though Duck meat is a succulent and flavourful protein that offers a unique and distinctive taste. Known for its rich and tender texture, duck meat has been enjoyed in various cuisines around the world for centuries. Its dark meat is highly prized for its depth of flavour, which can be described as robust, slightly gamey, and earthy. Duck meat pairs well with a wide range of ingredients and flavours, making it a versatile option for culinary creations. Whether roasted, grilled, braised, or used in stews and soups, duck meat brings a delicious and I want to develop a new kind of nugget that is screaming the identity of Indonesian cuisine that is one of the reason that I choose bumbubetutu as the flavouring of my duck meat nugget.

Because I want to add some of my culture as a part of this project. So I can promote Indonesian culture to the general community in the world. Because

bebekbetutu is one of the most iconic food in Bali island beside Babi guling. Because Culinary tourism not only provides cultural and social experiences but also instill a sense of pride and self-respect.

## **1.2. The Objective of The Study**

The objective of this study are following below :

1. Promoting the local spices such as bumbubetutu into international market by using it into the nugget because it is liked by most people in the world and it is easy to get and can be stored for a long time.
2. Making used of duck meat because duck meat is under used in Indonesia and there is lack of variety in duck dishes in Indonesia.

indulgent element to any dish. Its naturally fatty nature also adds to its appeal, creating a moist and juicy eating experience.